AMERICAN AND OTHER DRINKS.

CHARLIE PAUL.

2/-

(1887)

AMERICAN AND OTHER DRINKS.

CONTAINING THE MOST APPROVED

Recipes

FOR MAKING THE PRINCIPAL
"DRINKS" USED IN THE UNITED STATES
AND
THROUGHOUT THE WORLD.

BY

CHARLIE PAUL

(OF THE AQUARIUM, AND THE AMERICAN EXHIBITION, LONDON, 1887, LATE OF PARIS AND NEW YORK).

Illustrated by Messrs. Dows, Clark, & Co., *of New York*
And Mr. John Swain, *of London.*

ENTERED AT STATIONERS' HALL.

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Yours Truly
Charlie Paul

Dedication.

TO MESSRS. BERTRAM & CO.,

AT WHOSE HANDS I HAVE RECEIVED MANY DISTINGUISHED MARKS OF PERSONAL KINDNESS AND CONSIDERATION, THIS LITTLE VOLUME OF RECIPES OF "AMERICAN DRINKS," AND OTHER BEVERAGES, IS RESPECTFULLY INSCRIBED, BY

THE AUTHOR,

CHARLIE PAUL.

ERNEST IRROY'S

CHAMPAGNE.

CARTE D'OR. BLACK FOIL.

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GOLD MEDAL, LONDON, 1885.

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PREFACE TO FIRST EDITION.

"We are more indebted to the people of the United States, during the last half century, for discoveries and inventions that have added to the comfort and happiness of mankind, than to all the peoples of Europe together;" so says no less an authority than Mr. John Bright. Whether this be true or not, as regards the higher branches of art and of science, Charlie is not in a position to say; but this he can affirm unqualifiedly, after a varied experience in several of the first capitals of Europe, and a lengthened sojourn in the United States themselves, that no people have attained to greater excellence in the art and science of concocting beverages, that are at once grateful to the palate and promotive of *bon hommie* and good cheer, and, at the same time, innocuous to the system, than have the Americans. Unlike most of our English beverages, the "American drinks" are adapted to the tastes of every sort and condition of the human family. Men find in them the solace and stimulant they need; women, the cooling draught and refreshment they require; and children, the delicious flavour and sweetness they long so much after. So true is this, that go now where one will—to any considerable town in any part of the civilized portion of the globe, to

any place of public resort—to our exhibitions, to our fashionable fancy bazaars, to our race-courses, to our theatres and concert rooms, to the Aquarium —among the first objects that attracts one's attention is an "American bar," surrounded by an eager throng clamouring to be served with those deliciously cool, and delightfully refreshing beverages. Hear what Mr. George Augustus Sala has to say in the *Daily Telegraph* on the American Bar at the late Fisheries Exhibition, which was conducted by Charlie!

"The American bar at the Fisheries Exhibition has become a very note-worthy feature among the attractions of that eminently popular show; and if the 'drinks' themselves cannot be properly described as 'exhibits,' they certainly enjoy an extensive amount of patronage from the daily thousands who flock to see the Exhibition. The Catalogue of the drinks * * * * is in itself a curiosity * * * * . A list of one hundred and eighty drinks is given, among which are to be found seven varieties of 'cocktails,' ranging from 'Chinese' to the Bombay.' There are four spirituous mixtures known as 'skins,' three 'crustas,' three preparations of rum, brandy, and peach brandy respectively, in which honey is mingled, and a number of 'drinks' with 'fancy' names, such as 'fisherman's prayer,' 'prairie oyster,' 'eye opener,' 'nerver,' 'thunder,' 'straights,' 'leave-it-to-me,' 'settler,' 'bosom caresser,' 'swizzle,' 'Boston flip,' and 'pick-me-up.' All these are 'short' drinks—that is to say drams.

"In the list of 'long' drinks which may be imbibed with deliberation and through the medium of a couple of straws may be mentioned 'Spanish delight,' 'gin sling,' 'stone fence,' 'soda cocktail,' 'mother's milk,' 'John Collins,' 'egg nogg,' 'milk punch,' 'Sangaree,' 'sherry cobbler' 'mint julep,' 'Stonewall Jackson,' &c., &c., &c."

But it is one thing to be able to concoct beverages that will tickle and please the human palate, and quite another to attempt to write a book on the subject. "Good wine needs no bush;" neither at this time of day does a book of recipes as to how the principal "American drinks" are compounded, by one who has been pronounced by the public as A1 in the business, need a preface; it is sure soon to be discovered and appreciated. But in bringing this book before the public, Charlie feels it is due to his readers and to himself, to make this explanation.

Like almost every person from the beginning of the world until now, who has succeeded in any undertaking, Charlie has had, and has, numerous imitators and detractors—people who have gone about pretending that they had got his secret from him, or had penetrated it for themselves. One of his principal reasons for publishing this small volume was to stop such people's mouths—his secret is here given to the world for the first time. A second reason was that a great many drinks that are passed off for American are not "American drinks" at all, but vile imitations of them. This little work he hopes will protect the public in

this matter. His last and chief reason was to popularize "American drinks," by telling his patrons and the world what they really are. It is for the public to say whether or not he has succeeded in each or all of these particulars. In conclusion he has only to add, and he hopes his Scotch friends will forgive him for parodying their national poet,

Then here's a haun my trusty friend,
And gi' us a hand o' thine,
And we'll take a "Charlie Coaxer" yet,
For the days o' Auld Lang Syne.

CHARLIE PAUL.

PREFACE TO SECOND EDITION.

THE flattering reception accorded to the first edition of this small and, I venture to consider, useful work on "American drinks" induces me to re-issue it in an improved form, taking the opportunity to include nearly forty additional recipes, being the result of extensive subsequent travel abroad; hence increasing the value of the collection, which I trust will be appreciated by my friends and readers. *Verbum sat sapienti!*

C. P.

1887.

The "Daphnæ,"

REGISTERED.

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Manufactured of selected leaves from the finest Dubec Tobacco.

AMERICAN AND OTHER DRINKS:

HOW TO MAKE THEM.

(S. D. signifies a Short Drink or Dram; L. D. a Long Drink.)

1—ABSINTHE COCKTAIL. S. D.

Take half-pint tumbler half full of chipped ice, with about one wine-glassful of iced water, two dashes of anisette, one dash of Angostura bitters, and one pony glass of absinthe; pour the water in a small stream, then shake up some time and strain into a claret glass.

2—ALABAZAM. S. D.

Fill a tumbler with chipped ice; put in half a teaspoonful of Angostura bitters, a liqueur-glassful of curaçoa, and half a wine-glassful of brandy; shake well and strain into pony tumbler.

3—AMERICAN LEMONADE. L. D.

Take a soda-water glass and fill with chipped ice; squeeze a whole lemon in, add a teaspoonful-and-a-half of powdered sugar, fill up the glass with water; shake up well, place a slice of lemon on top and serve with straws.

4—ANGLERS' COCKTAIL. S. D.

Fill a tumber with chipped ice ; put in two or three drops of Angostura bitters, half a teaspoonful of orange bitters, and three or four drops of raspberry syrup ; add half a wine-glassful of gin, then stir well and strain off.

5—APPETIZER. S. D.

Fill a tumbler with chipped ice ; put in three or four drops of Angostura bitters and of plain syrup ; add two drops of lemon juice, half a wine-glassful of old Scotch whiskey ; then stir well ; strain off and add a small piece of lemon peel.

6—B. & CO.'S PUNCH.

Take a large punch bowl, into which squeeze the juice of five lemons and two sweet oranges; dissolve these in half a pound of powdered sugar ; next add the thin rind of an orange ; stir in by degrees the white of six eggs beaten into a froth ; put in a bottle of Bertram Frères' superior champagne, and half a bottle of rum ; mix well, and decorate with fruits in season, after which put the bowl into a refrigerator, and let it remain until the compound is thoroughly cooled. This will serve for a party of fifteen.

7—BISHOP À LA PRUSSE.

Take four good-sized Seville oranges and roast until they are a pale brown ; lay them in a tureen and cover them with half a pound of powdered sugar, adding three glasses of claret ; cover the tureen and let it stand for twenty-four hours, then place it in a pan of boiling water ; press the oranges with a wooden spoon, and run the juice through a sieve ; make the remainder of the bottle of claret hot, and add the juice and serve hot in grog glasses.

8—BOMBAY COCKTAIL. S. D.

Fill tumbler with chipped ice; put in three or four drops of Angostura bitters, four or five drops of curaçoa, and two drops of plain syrup; add half a wine glass of brandy; stir well with long spoon; strain off and put in a piece of lemon peel.

9—BOSTON FLIP. S. D.

Fill tumbler with chipped ice; put in a teaspoonful of powdered sugar and a new laid egg; add half a glassful of rye whiskey; shake well, and strain into a small pony tumbler, putting a little grated nutmeg on top.

10—BOSOM CARESSER. S. D.

Fill tumbler with chipped ice; put in a teaspoonful of raspberry syrup and a new laid egg; add a liqueur-glassful of brandy and a little milk; shake well, and strain off with a pony tumbler.

11—BOTTLE COCKTAILS. S. D.

The following ingredients will make a very fine bottle of brandy cocktail:—two-thirds brandy, one-third water, a pony-glass of Boker's bitters, a wine-glassful of gum syrup, and half pony-glassful of curaçoa

Whiskey and gin cocktails in bottles are made the same way, substituting whiskey or gin for the brandy.

12—BRANDY COCKTAIL. S. D.

Fill tumbler with chipped ice; put in three or four drops of Angostura bitters, three or four drops of plain syrup, and half a wine-glassful of brandy; stir well with a long spoon; strain off into a wine glass, and put in a small piece of lemon peel

13—BRANDY CRUSTA. S. D.

Same as 153, substituting brandy for whiskey.

14—BRANDY DAISY. S. D.

Tak a half-pint tumbler half full of chipped ice; add three or four dashes gum syrup, two or three dashes curaçoa cordial, the juice of half a lemon, a small wine-glassful of brandy, two dashes of "Liquid Sunshine" rum; shake well, and strain into a large cocktail glass, and fill up with syphon seltzer water.

15—BRANDY AND GUM. S. D.

Take a wine glass; put in a small piece of ice; add half a teaspoonful of gum syrup, half a wine-glassful of brandy; stir well with spoon.

16- BRANDY FIZZ. L. D.

Same as No. 64 substituting brandy for gin.

17—BRANDY AND HONEY. S. D.

Same as No. 122, substituting brandy for "Liquid Sunshine" rum.

18—BRANDY JULEP. L. D.

The Brandy Julep is made with the same ingredients as the Mint Julep, No. 97, omitting the fancy adornments.

19—BRANDY AND LEMON. S. D.

Same as No. 15, substituting lemon syrup for gum syrup.

20—BRANDY AND NOYEAU. S. D.

Same as No. 15, substituting noyeau for lemon.

BITTER BOTTLE STOPPER.

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STRAWS.

GLASSES USED FOR SERVING COCKTAILS, COBBLERS, &c.

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21—BRANDY PUNCH. L. D.

Fill half-a-pint tumbler with chipped ice ; put in a teaspoonful of powdered sugar ; squeeze half a lemon in : add a wine-glassful of brandy ; shake well, place a slice of lemon on the top, and serve with straws.

22—BRANDY SCAFFA. S. D.

Take a long thin liqueur glass ; put in half a liqueur-glassful of brandy and a half of maraschino ; add two dashes of Angostura bitters on top.

23—BRANDY SOUR. S. D.

Same as No. 69. substituting brandy for gin.

24—BRANDY SKIN. S. D.

Fill tumbler with chipped ice ; put in a teaspoonful of powdered sugar ; squeeze in half a lemon ; add a teaspoonful of strawberry syrup and half a wine-glassful of brandy ; then pare half a lemon (same as an apple) and put in wine glass ; shake well and strain off.

25—BRANDY SLING. L. D.

Same as No. 67, substituting brandy for gin.

26—BRANDY SMASH. L. D.

This beverage is a julep on a small scale. Use half-a-pint tumbler, which fill with chipped ice ; put in a teaspoonful of powdered sugar, and half a tablespoonful of water ; add half a wine-glassful of brandy, and a liqueur-glassful of "Liquid Sunshine" rum ; use sprigs of mint, same as in Mint Julep ; place a piece of orange-peel on top, and ornament with fruit in season.

27—BRANDY SWIZZLE. S.D.

Fill tumbler with fine chipped ice; put in half teaspoonful of powdered sugar; add four or five drops of Boker's bitters, a dash of noyeau, and half a wine-glassful of brandy; then take a swizzle stick and swizzle well until you obtain a froth; after which strain off into a wine glass.

28—BRANDY TWIST. S. D.

Same as No. 160, substituting brandy for whiskey.

29—BOURBON COCKTAIL. S. D.

Same as No. 12, substituting Bourbon whiskey for brandy.

30—BOURBON SOUR. S. D.

Same as No. 69, substituting Bourbon for gin.

31—BOURBON WHISKEY SKIN. S. D.

Same as No. 24, substituting Bourbon whiskey for brandy.

32—CHAMPAGNE COCKTAIL. S. D.

Take a pony tumbler and half fill it with chipped ice; put in three or four drops of Angostura bitters; same of plain syrup; fill up the glass with champagne, and squeeze a small piece of lemon peel on top.

33—CHAMPAGNE COBBLER. L. D.

Take a large soda-water glass and fill with chipped ice; put in a teaspoonful of sugar; squeeze half a lemon in; add half a liqueur-glassful of brandy, ditto of curaçoa; fill up with champagne; decorate with fruits in season; dash the top with claret, and serve with straws.

34—CHAMPAGNE CUP. L. D.

Same as No. 131, substituting champagne for sauterne.

35—CHARLIE'S KNICKEBEIN. S. D.

Take a wine glass; put in half a liqueur-glassful of red noyeau, half ditto of maraschino, half ditto of yellow chartreuse in the order named, and be careful not to let them mix; next, float the unbroken yolk of a new laid egg on the surface, then build up a pyramid of the whisked white of the egg, and finally, dash a few drops of Angostura bitters on the top.

36—CHARLIE'S OWN. S. D.

Fill a tumbler with chipped ice; put in half a teaspoonful of powdered sugar, half ditto strawberry syrup, half liqueur-glassful of yellow chartreuse, one liqueur-glassful of brandy, and one new laid egg; shake this up well first, then add half a glassful of champagne; after which, mix well, then strain off into a pony tumbler.

37—CHEST PROTECTOR S. D.

(Recommended by Mr. Bertram.)

Fill a half-pint tumbler with chipped ice; put in a teaspoonful of sugar and a new laid egg; add a liqueur-glassful of old brandy; then shake well and strain off into a small pony tumbler, sprinkling a little nutmeg on top.

38—CHAMPAGNE PUNCH.

(About 1 Quart.)

Take a small punch bowl, empty into it one bottle of champagne, three tablespoonfuls sugar, one

sliced orange, the juice of one lemon, two slices of pineapple cut in small pieces, a wine-glassful of raspberry or strawberry syrup; ornament with fruits in season and serve in champagne glasses.

39—CHARLIE PAUL'S OWN DECANTER BITTERS.

Take a large bottle or decanter, and put in quarter pound of raisins, two ounces cinnamon, one ounce snake root, one lemon and one orange cut in slices, one ounce cloves, one ounce allspice, and fill with Santa Cruz rum, and remain until it suits the palate; then decant and fill up again with the rum. To be kept in bottles and served in pony glasses

40—CHINESE COCKTAIL. S. D.

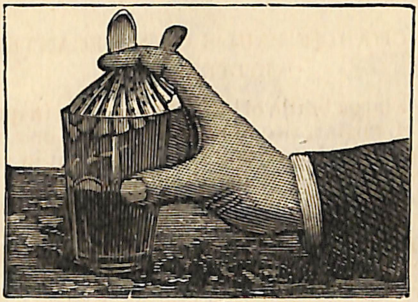
Fill the tumbler with chipped ice: put in half a teaspoonful of powdered sugar; add three or four drops of Angostura bitters and half a wine-glassful of brandy, shake well and strain off into an ordinary wine glass, putting a small piece of lemon peel on top.

41—CLARET CUP. L. D.

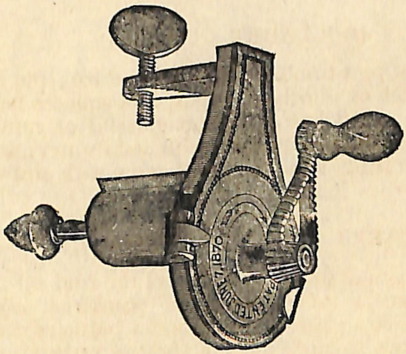
Fill half-pint tumbler with chipped ice; put in a teaspoonful of powdered sugar, and squeeze half a lemon in; add half a liqueur-glassful of curaçoa and a glass of claret, fill up with soda water; ornament with fruits in season, and serve with straws.

42—CLARET CUP À LA LORD SALTOUN.

Take a small punch bowl; peel the rind off one lemon, add a tablespoonful of powdered sugar, pour upon it a glass of sherry and a bottle of claret and sweeten to taste; add a sprig of verbena and a bottle of soda-water; strain and ice it well, and serve with nutmeg.

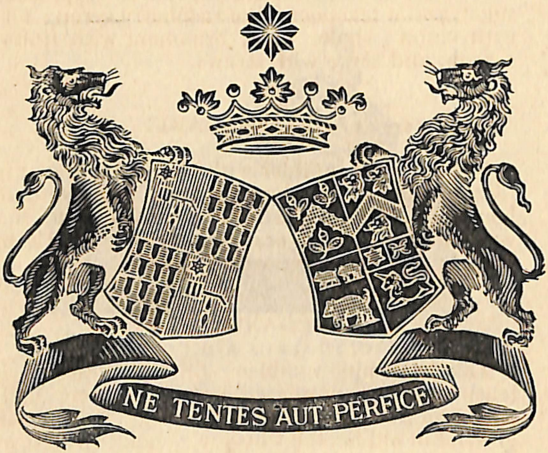


HOW TO SERVE A COCKTAIL.



NUTMEG GRATER.

Champagne.



De Lossy

Holden.

REIMS.

LONDON OFFICE. 61. MARK LANE E.C.

43—CLARET PUNCH. L. D.

Fill half-a-pint tumbler with chipped ice; squeeze half a lemon in; add a teaspoonful of powdered sugar, and a teaspoonful of raspberry syrup; fill up with claret; shake well; ornament with fruits in season, and serve with straws.

44—CLARET SANGAREE. L. D.

Fill half-pint tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; fill up the tumbler with claret; shake well; add a slice of orange; sprinkle a little nutmeg on top, and serve with straws.

45—COAXER. S. D.

Take half-pint tumbler; fill with chipped ice, teaspoonful of powdered sugar; squeeze half a lemon in; add the white of an egg, half a wineglassful of old Scotch whiskey; shake up well, and strain into a pony tumbler.

46—COFFEE COCKTAIL. L. D.

The name of this drink arises only from its appearance, which, when properly made, it resembles. Break an egg into a large glass; put one teaspoonful of powdered sugar, a large wine glass of port wine, a pony-glassful of brandy, and then fill up with ice; shake well, and strain into a medium bar goblet; grate a little nutmeg on top, and serve with straws.

47—COFFEE PUNCH. L. D.

Take a half-pint tumbler and fill with chipped ice; put in a teaspoonful of powdered sugar and a

liqueur-glass of brandy; fill up the tumbler with black coffee; shake well and serve with straws. [In making coffee and milk punch allow the shaker to remain on top of the glass for a moment after having shaken.]

48—CORKER. S. D.

Put the yolk of one egg in a goblet; then a teaspoonful of honey, two or three drops of essence of cloves, and a liqueur-glassful of curaçoa; mix this well; then add half a pint of high burgundy made hot; mix well, and serve hot.

49—CORPSE REVIVER. S. D.

Take a long, thin liqueur glass, which fill with equal portions of noyeau, maraschino, and yellow chartreuse respectively, taking care not to mix the ingredients, and take off at one draught.

50—COSMOPOLITAN DELIGHT. L. D.

Take a large soda-water glass and fill with chipped ice; put in a teaspoon of powdered sugar; squeeze half a lemon in; add half a liqueur-glassful of curaçoa, a teaspoonful of orgeat syrup, and half a wine-glassful of brandy; shake well; decorate with fruits in season; dash the top with claret, and serve with straws.

51—CRYSTAL PALACE PUNCH.

Take a large punch bowl, into which slice up three oranges and a pine apple; then pour in a bottle of cognac brandy; let them steep well, after which add two bottles of champagne, three bottles of seltzer; cool it thoroughly, and serve immediately. This will serve for a party of twenty.

52—DAN GODFREY'S TICKLER. L. D.

Fill half-a-pint tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; add a teaspoonful of strawberry syrup, the white of an egg, half a wine-glassful of Old Tom gin; fill up with seltzer water; decorate with fruits in season, and serve with straws.

53—EGG LEMONADE. L. D.

Use a large soda glass with a few pieces of ice; take a large tablespoonful of powdered sugar; juice of half a lemon; a fresh egg; shake well; strain into a soda-water glass; and fill up with soda or seltzer, and ornament with berries in season.

54—EGG NOGG FOR A PARTY. L. D.

Take a large punch bowl; empty into it two and a half quarts fine old brandy; one pint of Santa Cruz rum; one pound of white sugar; take twenty eggs and separate the yolks from the white, and beat each separately with an egg whisk until the yolks are well cut up, and the whites assume a light frothy appearance; mix all the ingredients in the bowl (except the whites of the eggs); then pour gradually two and a half gallons of rich milk, with which is mixed the yolks, taking care to keep it well stirred; then float on the top the whites, and ornament with colored sugars; then cool in an ice tub and serve.

55—EGG NOGG. L. D.

Fill a tumbler with chipped ice; put in a new laid egg, a liqueur-glassful of brandy, one ditto of "Liquid Sunshine" rum, and fill up with new milk; shake well, and strain off into pony tumblers, sprinkling a little grated nutmeg on top.

56—EYE OPENER. S.D.

Fill tumbler with chipped ice ; put in a teaspoonful of powdered sugar and a new laid egg ; add a liqueur-glassful of brandy, and a liqueur-glass of rum ; then shake well and strain off.

57—FANCY MANHATTAN COCKTAIL. S.D.

Half fill a half-pint tumbler with chipped ice ; add two dashes of curaçoa or maraschino ; a pony of rye whiskey ; one wine-glass of vermouth ; three dashes Boker's bitters ; shake well ; strain into a claret glass, and add a small piece of lemon ; if required sweet add two dashes of gum syrup.

58—FISHERMAN'S PRAYER. L. D.

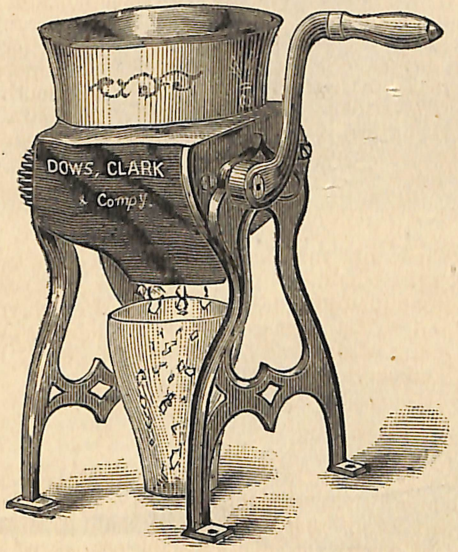
Fill a half-pint tumbler with chipped ice ; put in half a teaspoonful of powdered sugar ; squeeze half a lemon in, add a liqueur-glassful of raspberry syrup, and half a wine-glassful of "Liquid Sunshine" rum ; shake well ; decorate with fruits in season, and serve with straws.

59—FLASH OF LIGHTNING. S. D.

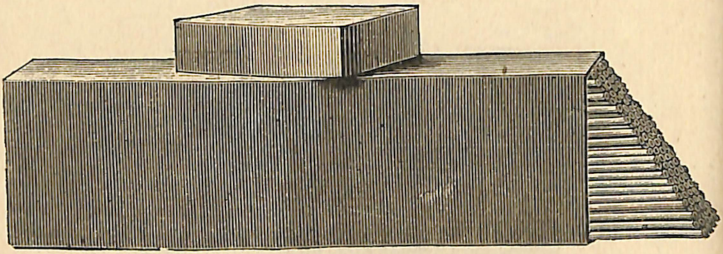
Fill tumbler with chipped ice, into which squeeze half a lemon ; then add half a teaspoonful of sugar, a teaspoonful of raspberry syrup, half a wine-glassful of brandy, a little cayenne pepper ; then strain off.

60—FRUIT PUNCH. L. D.

Fill half-a-pint tumbler with chipped ice ; squeeze a lemon in ; add half a liqueur-glass of vanilla syrup, half ditto of strawberry, half ditto of nectar ; fill up the tumbler with soda-water ; decorate with fruit in season, and serve with straws.



ICE CRUSHER.



BOX OF STRAWS.

SWIZZLE STICKS.

61—GIN COCKTAIL. S. D.

Same as No. 12, substituting gin for brandy.

62—GIN CRUSTA. S. D.

Same as No. 153, substituting gin for Bourbon whiskey.

63—GIN DAISY. S. D.

Take half-pint tumbler half full chipped ice, add three or four dashes of orgeat or gum syrup, three dashes of maraschino, juice of half lemon, a wine-glassful of Hollands gin ; shake well ; strain into large cocktail glass, and fill up with seltzer or apollinaris water.

64—GIN FIZZ. L. D.

Fill half-pint tumbler with chipped ice ; put in a teaspoonful of powdered sugar ; squeeze half a lemon in ; add half a wine-glassful of Old Tom gin ; fill up with soda-water, and serve with straws.

65—GIN JULEP. L. D.

The Gin Julep is made with the same ingredients as the Mint Julep (No. 97), omitting the fancy adornments, and using gin as the basis.

66—GIN SKIN. S. D.

Same as No. 24, substituting gin for brandy.

67—GIN-SLING. L. D.

This is a favourite drink. Fill half-pint tumbler with chipped ice; put in a liqueur-glassful of plain syrup; squeeze half a lemon in; add half glassful of Old Tom gin, and fill up with soda-water. Then place slice of lemon and orange on top, and serve with straws.

68—GIN SMASH. L. D.

Same as No. 26, substituting gin for brandy.

69—GIN SOUR. S. D.

Fill the tumbler with chipped ice; put in half a teaspoonful of powdered sugar and a teaspoonful of raspberry syrup; squeeze into the tumbler half a lemon; add half a wine-glassful of gin, and strain off, putting a small piece of lemon peel on top.

70—GIN SWIZZLE. S. D.

Same as No. 27; substituting gin for brandy.

71—GIN TWIST. S. D.

Take a wine glass; put in a small piece of ice, a teaspoonful of strawberry syrup and half a teaspoonful of lemon juice; fill up with Old Tom gin, then pare half a lemon, twist, and drop in.

72—GOLDEN FIZZ. L. D.

Fill a half-pint tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; add half a wine-glassful of Old Tom gin, the yolk of an egg; shake well; fill up with soda-water and serve with straws.

73—HOT AMERICAN PUNCH.

Take a punch bowl; put in a quarter pound of loaf sugar, the juice of a lemon; then add half a pint of brandy and half a pint of "Liquid Sunshine" rum; then set light to this; next make an infusion of green tea, one ounce to a quart and a half water; pour the tea gently into the bowl, and add the rind of half a lemon. The compound must be served flaming, and will be found sufficient for a party of fifteen.

74—HOT BRANDY FLIP. S. D.

Take a tumbler; put in a teaspoonful of powdered sugar and three parts of a wine-glassful of brandy; fill the tumbler one-third of boiling water; mix and place a toasted biscuit on top, and grate a little nutmeg on it.

75—HOT EGG NOGG. L. D.

Same as 55, using boiling water in place of ice.

76—HOT MILK PUNCH.

Take a punch bowl; add half a pound of powdered sugar, two quarts of boiling milk, one bottle brandy, half of "Liquid Sunshine" rum; mix well, and grate half a nutmeg on top.

77—HOT PORT NEGUS. S. D.

Take a tumbler; put in a teaspoonful of sugar and a glass of port wine; fill up with boiling water and grate a little nutmeg on top.

78—HOT TOM AND JERRY.

Take a punch bowl, into which put the yolk of twelve eggs, and beat them up until as thin as water; then add one pound of powdered sugar, half a teaspoonful of ground cinnamon, ditto of ground clove, ditto of allspice; next beat the whites of eggs into a stiff froth, pour into the first bowl, and mix well; then add one bottle of brandy, one ditto of "Liquid Sunshine" rum. This will be sufficient for a party of twenty.

(THE WAY TO SERVE TOM AND JERRY.)

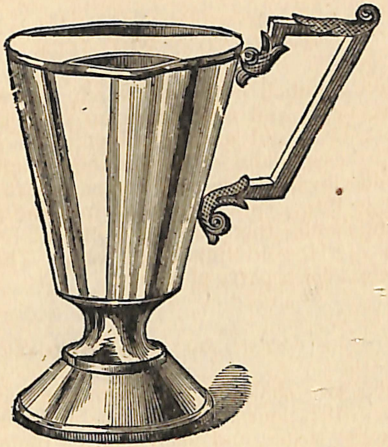
Take two shakers, heat them well with boiling water; then pour in half of the mixture and half of boiling water, and keep pouring them from one shaker to the other, until you have attained a good froth; then heat a jug and pour the liquid in, which sprinkle with a little grated nutmeg on top. This will be found a delicious drink for a cold winter's night.

79—IMPERIAL PUNCH.

Take a large punch bowl, into which put a quarter pound of powdered sugar, a wine-glassful of maraschino, two bottles of claret, one ditto of soda-water, six slices of cucumber peel, quarter of a teaspoonful of grated nutmeg; then slice two lemons in; mix well and put in a large block of ice. This will serve for a party of ten.

80—IMPROVED BRANDY COCKTAIL. S. D.

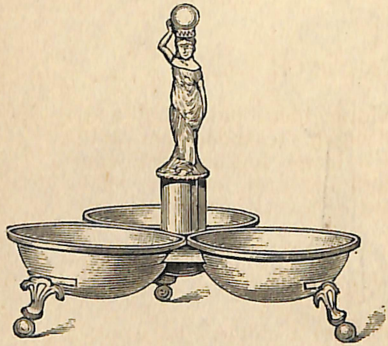
Fill half-pint glass one third of chipped ice, two dashes Boker's (or Angostura) bitters, three dashes



MOUSTACHE CUP.

EGG BEATER.

BITTER BOTTLE AND STOPPER.



SPICE STAND.

ICE PICK.

TODDY SPOON.

gum syrup, two dashes maraschino, one dash absinthe, a small wine-glass of brandy; shake well and strain into cocktail glass; squeeze a small piece of lemon peel and leave it in the glass and serve. The flavour is improved by moistening the edge of the glass with a piece of lemon.

81—ITALIAN LEMONADE.

(For a party of Ten.)

Use a large pitcher; pare the rind of twenty-four lemons, squeeze the juice upon the peel and let it remain all night; then add two pounds of sugar, one quart of sherry, three quarts of boiling water; mix well and then add one quart of boiling milk and strain through a jelly bag till it is clear.

82—JAPANESE COCKTAIL. S. D.

Half fill a tumbler with chipped ice; add a tablespoonful orgeat syrup, two dashes of Boker's bitters, a wine-glass of brandy, one or two pieces of lemon peel; stir well, and strain into a cocktail glass.

83—JAVA PUNCH. S. D.

Fill tumbler with chipped ice; put in half a teaspoonful of powdered sugar, a teaspoonful of vanilla syrup; squeeze half a lemon in; add a liqueur-glassful of brandy and the same of rum; shake well and strain off, putting a slice of orange on top.

84—JERSEY COCKTAIL. L D.

Fill half-pint tumbler with chipped ice; put in five or six drops of Angostura bitters, add half tea-

spoonful of powdered sugar; fill up the tumbler with cyder; place a piece of lemon peel on top, and serve with straws.

85—JERSEY CUP. L. D.

Fill half-pint tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; add a teaspoonful of pine apple syrup, half wine-glassful of brandy; fill up the balance with cyder; ornament with fruit in season, and serve with straws.

86—JOHN COLLINS, L. D.

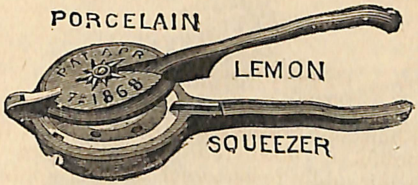
Fill half-pint tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; add half wine-glassful of Old Tom gin; fill up with soda water; ornament with fruits in season, and serve with straws.

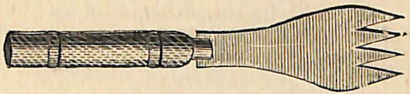
87—LEAVE IT TO ME. S. D.

[This drink originated from the fact of many people wishing to taste an American drink, but really not knowing which to choose.]

Fill tumbler with chipped ice; put in half a teaspoonful of powdered sugar; squeeze half a lemon in; add a teaspoonful of raspberry syrup and one of maraschino; half a wine glassful of Old Tom gin; then strain off with a small pony tumbler, and place a slice of lemon on top.

[You will find this a very pleasant beverage.]





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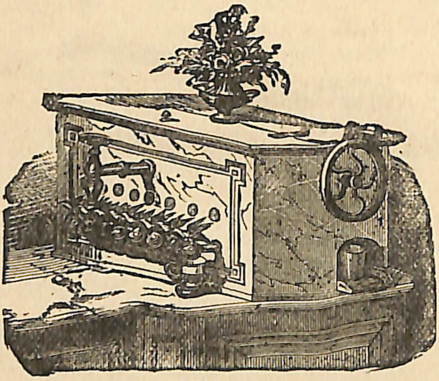

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88—LEMONADE FOR PARTIES.

(About a Gallon.)

Take the rind of eight lemons, and rub with two pounds of sugar to extract the oil, which is all to be put in a large punch bowl; add the juice of twelve lemons, and pour boiling water over all, and when mixed strain through muslin; when cold, ready for use. This can be improved by adding the whites of four eggs, beaten up in it.

89—LEMON SQUASH. L. D.

(A very cool and refreshing drink.)

Take a soda-water glass, and fill with chipped ice; squeeze a whole lemon in; add 1½ teaspoonfuls of powdered sugar; fill up the glass with soda-water: stir well with spoon; ornament with fruits in season, and serve with straws.

90—LIVENER. S. D.

Fill tumber with chipped ice; put in two or three drops of Angostura bitters, two or three drops of lemon juice; add a teaspoonful of raspberry syrup, a liqueur-glassful of brandy, half a glassful of champagne; then stir well with large spoon and strain off into a pony tumbler; put a piece of lemon on top.

91—LOCOMOTIVE. S. D.

Fill the tumbler with chipped ice; put in a teaspoonful of sugar, the yolk of an egg, half a liqueur-glassful of curaçoa, two or three drops of essence of cloves, one wine-glassful of Burgundy, and strain off into an ordinary wine glass.

92—MAIDEN'S BLUSH. S. D.

Fill a tumbler with chipped ice; put in half a teaspoonful of powdered sugar, a teaspoonful of raspberry syrup; squeeze half a lemon in; add half a teaspoonful of absinthe, half a wine-glassful of Old Tom gin; shake well and strain off into a coloured glass, putting a slice of lemon on top.

93—MANHATTAN COCKTAIL. S. D.

Fill tumbler with chipped ice; put in three or four drops of Angostura bitters, ditto of plain syrup; add half a liqueur-glassful of vermouth, half wine glassful of Scotch Whiskey; stir well with spoon and put small piece of lemon on top.

94—MARTINEZ COCKTAIL. S. D.

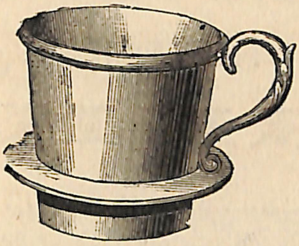
Take half-pint tumbler half full chipped ice; add one dash Boker's bitters, two dashes maraschino, pony of Old Tom gin, wine-glassful vermouth; shake well, and strain into a large cocktail glass; serve with a slice of lemon; if required sweet, add two dashes of gum syrup.

95—MILK PUNCH. L. D.

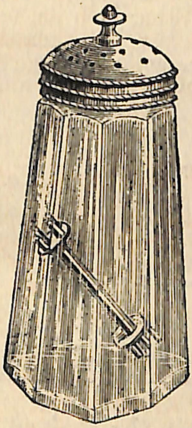
Fill half-pint tumbler with chipped ice; put in a teaspoonful of powdered sugar, half wine-glassful of brandy, and a liqueur-glassful of "Liquid Sunshine" rum; fill up with new milk; shake well; sprinkle a little nutmeg on top, and serve with straws.

96—MILK SELTZER. L. D.

Take a large soda glass and fill up half milk and half seltzer water.



GLASS STRAINER.



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"LIQUID SUNSHINE,"

THE FINEST

RUM.

Price 42/- per Dozen.

Price 42/- per Dozen.

To be obtained from all Wine and Spirit Merchants in the United Kingdom.

97—MINT JULEP. L. D.

Take a large soda-water glass; put in a teaspoonful of powdered sugar, a tablespoonful of water; mix well with a spoon; take two or three sprigs of fresh mint and press them well in the sugar and water until the flavour of the mint is extracted; then take out the mint, add half a wineglassful of brandy, half a liqueur-glassful of old "Liquid Sunshine" rum, half a liqueur-glassful of yellow chartreuse; then fill the tumbler full of chipped ice; shake well; decorate the top with fruits in season, and place a bouquet of mint on top; finally, dash with claret and sprinkle a little white powdered sugar over the mint, and serve with straws. This is a drink fit for a king.

98—MIXED PUNCH. L. D.

Fill half-a-pint tumbler with chipped ice; squeeze half a lemon in, add half a teaspoonful of powdered sugar, a liqueur-glass of pine apple syrup, half a glass of brandy, one liqueur-glass of "Liquid Sunshine" rum; then shake well and decorate with fruits in season and serve with straws.

99—MORNING GLORY COCKTAIL. L.D.

Take a large tumbler half full of chipped ice; add three dashes gum syrup, two dashes curaçoa, two dashes Boker's bitters, one dash absinthe, one pony brandy, one pony whiskey; stir thoroughly and strain into a small tumbler; fill up with soda or seltzer, and stir with half teaspoonful of sugar.

100—MOSELLE CUP. L. D.

Same as 131, substituting moselle for sauterne.

101—MOTHER'S MILK. L. D.

Fill half-pint tumbler with chipped ice; put in a teaspoonful of raspberry syrup and a liqueur-glassful of brandy, fill up with new milk; shake well and serve with straws.

102—NECTAR FOR DOG DAYS. L D.

Use a large soda glass with some ice, one lemon ice, and pour upon it a bottle of plain soda.

103—NERVER. S. D.

Fill tumbler with chipped ice; put in three or four drops of absinthe and of plain sugar; add two or three drops of lemon juice, half a wine-glassful of brandy; then stir well with a long spoon and strain off.

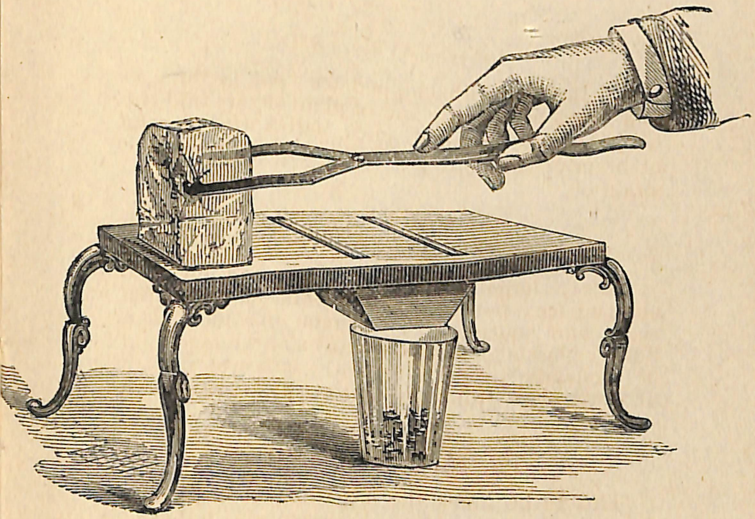
104—NETHERLANDS COBBLER. L. D.

Take a large soda-water glass and fill with chipped ice; put in a teaspoonful of powdered sugar and squeeze half a lemon in; add half a liqueur-glassful of vanilla syrup, half a wine-glassful of Hollands gin; fill up with soda-water, then decorate with fruits in season, and serve with straws.

105—NIGHT-CAP. S. D.

[This to be taken the last thing at night as a digester for other drinks previously imbibed. The recipe was given to Charlie by a very old Norwegian captain.]

Take a small wine glass; put in a liqueur-glassful of old brandy, ditto curaçoa, ditto of benedictine; let them blend for a moment; then take off at a single draught, after which say—"Good Night."



ICE SHAVER.

106—NOYEAU COCKTAIL. S.D.

Fill tumbler with chipped ice; put in half a liqueur-glassful of white noyeau, half a wine-glassful of gin and two or three drops of Angostura bitters; stir well with a long spoon; strain off, and put a small piece of lemon peel on top.

107—OLD CHUM'S REVIVER. L.D.

Fill a half-pint tumbler with chipped ice; squeeze half a lemon in; add half a teaspoonful of sugar, one liqueur-glassful of strawberry syrup, and half a wine-glassful of brandy; fill up with soda-water; place slice of lemon on top, and serve with straws.

108—ORGEAT LEMONADE. L.D.

Use a large soda glass one-third full of ice, add a tablespoonful of powdered sugar, half a wine-glassful of orgeat syrup, juice of half lemon, fill up with water; shake well; ornament with fruit in season, and serve with straws.

109—PEACH BRANDY AND HONEY. S.D.

Same as No. 122, substituting peach brandy for rum.

110—PICK-ME-UP, OR BRACER. L.D.

Use a large soda-water glass, which half fill with chipped ice; squeeze a whole lemon in; add half teaspoonful of Angostura bitters; then pour in a bottle of seltzer water, stir well with long spoon, and serve with straws.

111—PINE APPLE JULEP. L.D.

Take a small bowl with about a pound of ice; add the juice of one orange, half gill raspberry

syrup, half gill of maraschino, half gill Old Tom, a pint sparkling moselle, the half of a ripe pine-apple cut up in slices; serve in large bar glasses, and ornament with berries in season.

112—PINE-APPLE PUNCH.

Fill half-pint tumbler with chipped ice; squeeze a lemon in; add a liqueur-glassful of brandy, and half wine-glassful of pine-apple syrup; fill up with soda-water; decorate with fruits in season, and serve with straws.

113—PLAIN LEMONADE. L. D.

Use a large soda glass; take the juice of half a large lemon, a tablespoonful and half of powdered sugar, two or three pieces of orange, half fill up with chipped ice and the rest with water; dash a little raspberry syrup; ornament with fruits in season, and serve with straws.

114—PORT WINE SANGAREE. L. D.

Same as No. 44, substituting port for claret.

115—POUSSE L'AMOUR. S. D.

Take a wine glass; pour in half a liqueur-glassful of red noyeau, ditto of maraschino, ditto of brandy; then put in gently the yolk of a new laid egg.

116—PRAIRIE OYSTER. S. D.

Take a wine glass; put in half a teaspoonful of vinegar, a new laid egg, a little salt and pepper. A drop of Worcestershire sauce added gives it a fine relish.

AMERICAN WATER JUG.

COCKTAIL STRAINER.

117—THE PRINCE OF WALES' PUNCH.

Take a large bowl; put in two bottles of Bertram Frères' champagne, and ditto of hock, half a bottle of orange curaçoa, half ditto of cognac, half pint of "Liquid Sunshine" rum, one bottle of Madeira, three bottles of seltzer water, three ditto of soda-water, and a wine-glassful of strawberry syrup; squeeze two oranges and two lemons in. Finally put the bowl into a refrigerator until the compound is thoroughly cooled. This will be sufficient for a party of twenty.

118—PUNCH À LA ROMAINE.

Take a medium size punch bowl; empty into it a bottle of rum, a bottle of champagne; dissolve two pounds of sugar in the juice of ten lemons and two sweet oranges, which strain into the bowl, and add the rind of an orange and, by degrees the whites of ten eggs, beaten previously up to a froth; place on ice for a while; then stir briskly and serve in goblets.

119—ROCKY MOUNTAIN PUNCH. L. D.

Take a large soda-water glass and fill with chipped ice; put in a teaspoonful of sugar, and squeeze half a lemon in; add half a liqueur-glass-ful of maraschino and a liqueur glass of rum; shake well; fill up with champagne; decorate with fruits in season, and dash the top with claret; then build up a pyramid with the whisped white of an egg, dash the top with claret or Angostura bitters, and serve with straws.

120—ROYAL AQUARIUM COFFEE PUNCH. L.D.

Take a half-pint tumbler and fill with chipped ice; put in a teaspoonful of powdered sugar, the yolk of an egg, and a liqueur-glassful of old

brandy; fill up the tumbler with *café noir;* shake well; then put a little coloured sugar on top, and serve with straws.

121—ROYAL AQUARIUM PUNCH.

Take a large punch bowl; put in the yolks of six eggs and half-pound of powdered sugar; mix this well; beat up the whites of the eggs separately, and then mix in the bowl; add one wine-glassful of curaçoa, a bottle of brandy, a ditto of "Liquid Sunshine" rum, two quarts of new milk, three bottles of soda-water; mix well together; you will have sufficient to supply a party of twenty-five.

122—RUM AND HONEY. S. D.

Take a wine glass; put in a small piece of ice; add a teaspoonful of Bourbon honey; fill up glass with "Liquid Sunshine" rum; stir well with spoon, and place slice of lemon on top.

123—RYE COCKTAIL. S. D.

Same as No. 12, substituting rye whiskey for brandy.

124—RYE WHISKEY SKIN. S. D.

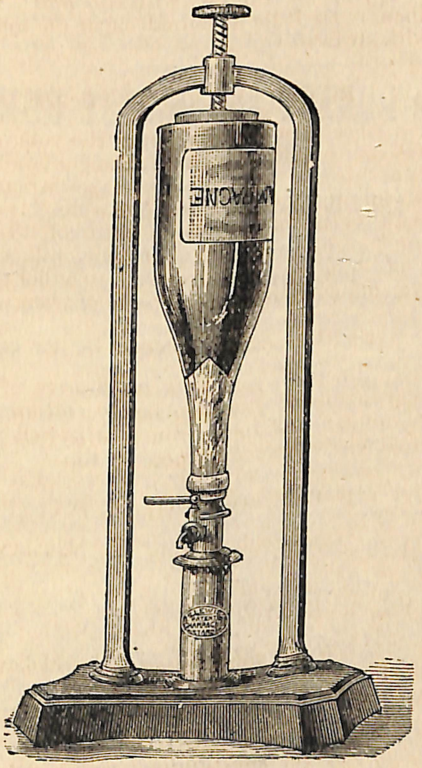
Same as No. 24, substituting rye whiskey for brandy.

125—RYE SOUR. S. D.

Same as No. 69, substituting rye whiskey for gin.

126—SAM WARD. S. D.

Fill a tumbler with chipped ice; put in three or four drops of Angostura bitters, a good liqueur-glass of green chartreuse; shake well, and strain off.



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RHUM SAINT JAMES

SAINT JAMES' RUM.

127—SANTA CRUZ RUM DAISY. S. D.

Take half-pint tumbler half full of chipped ice; add three or four dashes of gum syrup, two or three dashes of maraschino or curaçoa, the juice of half a lemon, a wine-glassful of Santa Cruz Rum; shake thoroughly, and strain into a large cocktail glass, and fill up with seltzer or apollinaris water.

128—SARATOGA BRACE UP. L. D.

Take a pint tumbler with some ice, add a table-spoonful of powdered white sugar, two dashes Angostura bitters, four dashes of lemon juice, two dashes absinthe, a fresh egg, a wine-glass of brandy; shake well and strain into half-pint tumbler, and fill up with seltzer.

129—SARATOGA COCKTAIL. S. D.

Take half-pint tumbler half full chipped ice; add two dashes Angostura bitters, a pony of brandy, a pony of whiskey, a pony of vermouth; shake well, strain into a claret glass, and serve with a slice of lemon.

130—SARATOGA COOLER. L. D.

Take a large soda glass; put in a teaspoonful of sugar, juice of half lemon, a bottle of ginger ale, a small piece of ice; stir well and serve with straws.

131—SAUTERNE CUP. L D.

Use a large soda-water tumbler, which fill with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; add half a liqueur-glassful of maraschino, a wine-glassful of sauterne; shake well, ornament with fruits in season; dash with claret and serve with straws.

132—SELTZER LEMONADE. L. D.

Same as Soda Lemonade, substituting seltzer for soda. See No. 140.

133—SETTLER. S. D.

Fill tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in, add half a wine-glassful of sweet brandy, and half a liqueur-glassful of kummel; then strain off into a pony tumbler.

134—SHERRY COBBLER. L. D.

Fill half-pint tumbler with chipped ice; put in half wine-glassful of plain syrup, a good wine-glassful of pale sherry; shake well and decorate with fruits in season; dash the top with claret and serve with straws.

135—SHERRY EGG NOGG. L. D.

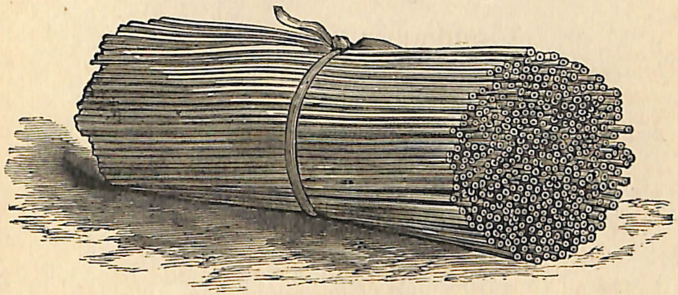
Take a pint tumbler with some ice; add one-and-a-half teaspoonfuls of fine white sugar, a fresh egg, two wine-glasses sherry, fill up with new milk and shake until well mixed; strain into a large goblet and grate a little nutmeg on top.

136—SHERRY SANGAREE. L. D.

Same as No. 44, substituting sherry for claret.

137—SILVER FIZZ. L. D.

Fill half-pint tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; add half a wine-glassful of Old Tom gin and the white of an egg; shake well; fill up with soda water and serve with straws.



DRINKING STRAWS.

138—SLEEPER. S. D.

Take a large tumbler; put in a teaspoonful of sugar, the yolk of one egg, and a teaspoonful of lemon juice; add half a wine-glassful of rum, and fill up with boiling water; put in two or three cloves, and mix well.

139—SODA COCKTAIL. L. D.

Use a large soda-water glass, which half fill with chipped ice; put in half a teaspoonful of Angostura bitters, and half a teaspoonful of powdered sugar; fill up with soda; place small piece of lemon peel on top, and serve with straws.

140—SODA LEMONADE. L. D.

Use a large soda glass; put in a few pieces of chipped ice, a tablespoonful of powdered sugar, juice of half a lemon, a bottle of plain soda; stir well and strain.

141—SODA NECTAR. L. D.

Use a large soda glass, with a few pieces of ice; add the juice of a lemon, a tablespoonful of sugar, half tumblerful of water; stir until cool, then put in half a teaspoonful of carbonate of soda, and drink while effervescing.

142—SODA NEGUS. L. D.

(About a quart.)

Take a thoroughly clean saucepan; and put in a pint of port wine, eight lumps of sugar, six cloves, and about a teaspoonful of grated nutmeg; stir well over a fire, but be careful not to let it boil; then empty it into a bowl, and add a bottle of soda-water. This is a fine effervescing drink.

143—SODA NOGG. L. D.

Fill large soda-water tumbler with chipped ice; put in a teaspoonful of powdered sugar, a new laid egg; fill up with soda water, and serve with straws.

144—A SOUTH-COAST COCKTAIL. S. D.

[The recipe for this drink was given to the author by Lieut.-Commander Festing, R.N., H.M.S. ———, South-West Coast of Africa, 1883.]

Take a soda-water glass and half fill with fine chipped ice; put in a teaspoonful of powdered sugar, half a teaspoonful of Angostura bitters, a teaspoonful of curaçoa; squeeze half a lemon in; add one and a half wine-glassful of old Scotch whiskey; then fill up the glass with soda-water, after which take a swizzle stick, and swizzle well until you obtain a froth on top, then pour out into wine glasses. This decoction would be sufficient for three or four persons.

145—SPANISH DELIGHT. L. D.

Take half-pint tumbler; put in a teaspoon of powdered sugar, and a new laid egg; add half liqueur-glassful of curaçoa, and a glass of port wine; shake well, and serve with straws.

146—STARS AND STRIPES. S. D.

Take a thin, long liqueur glass; put in equal quantities of red noyeau, maraschino, yellow chartreuse, green curaçoa, and brandy in the order given, and you will see stripes in the glass. When you have drunk the compound look up to the sky and you will see stars.

COBBLER MIXER.

147—STONE FENCE. L. D.

Fill a tumbler with chipped ice; put in half a teaspoonful of powdered sugar; squeeze half a lemon in; add half glassful of Bourbon whiskey; then fill up the tumbler with Jersey cider; serve with straws, and ornament with fruits in season.

148—THUNDER. S. D.

Fill tumbler with chipped ice; put in a small teaspoonful of powdered sugar, an egg, half a wine-glassful of brandy, a pinch of cayenne pepper; then shake well and strain off.

149—TOO TOO. S. D.

Fill tumbler with chipped ice; put in a teaspoonful of sugar, an egg, and a teaspoonful of raspberry syrup; add a liqueur-glassful of brandy, and a ditto of rum; shake well and strain.

150—VANILLA PUNCH. L. D.

Same as No. 112, substituting vanilla for pineapple.

151—VERMOUTH COCKTAIL. S. D.

Take half-pint tumbler half full chipped ice; two dashes of Boker's bitters, one wine-glassful of vermouth; shake a little; strain off into a cocktail glass, into which a quarter slice of lemon has been laid; if required sweet, add two dashes gum syrup.

152—WASHINGTON PUNCH. L. D.

Take a large soda-water glass and fill with chipped ice; put in a teaspoonful of powdered

sugar, half a liqueur-glassful of noyeau, half a wine glassful of brandy, fill up with new milk; shake well; sprinkle the top with powdered sugar, and serve with straws.

152A—WHISKEY COCKTAIL.

Same as No. 12, substituting whiskey for brandy.

153—WHISKEY CRUSTA. S. D.

Fill tumbler with chipped ice; squeeze half a lemon in; add a teaspoonful of strawberry syrup, and half a wine-glassful of Bourbon whiskey; shake well and strain into a wine glass, first having moistened the outside of the glass and dipped it into powdered sugar; place a slice of lemon on top.

154—WHISKEY DAISY. S. D.

Take half-pint tumbler half full chipped ice; add three dashes gum syrup, two dashes orgeat syrup, the juice of half lemon, a wine-glass of Bourbon or rye whiskey; shake well and strain into a large cocktail glass and fill up with syphon seltzer or apollinaris water.

155—WHISKEY FIZZ. L. D.

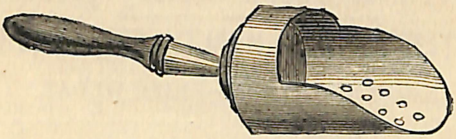
Same as No. 64, substituting whiskey for gin.

156—WHISKEY JULEP. L. D.

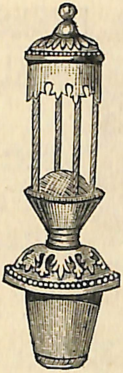
Same as No. 97, substituting whiskey for brandy, omitting fancy adornments. See Gin Julep, No. 65.

157—WHISKEY SLING. L. D.

Same as No. 67, substituting whiskey for gin.



ICE SCOOP.



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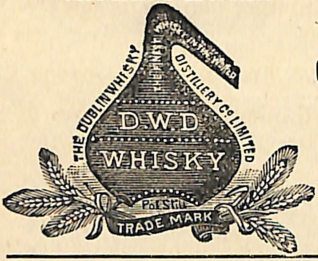

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Price **42/-** per Dozen.

The above SCOTCH AND IRISH WHISKIES, which are the finest produced, can be obtained from all Wine and Spirit Merchants in the United Kingdom.

158—WHISKEY SOUR. S. D.

Same as No. 69, substituting whiskey for gin.

159—WHISKEY SMASH. L. D.

Same as No. 26, substituting whiskey for brandy.

160—WHISKEY TWIST. S. D.

Same as No. 71, substituting whiskey for gin.

ADDENDA.

161—THE HOFFMAN STRAWBERRY.

Fill half-pint tumbler with shaved ice; add half-teaspoonful of powdered sugar, half a liqueur-glass of strawberry syrup; add the white of one egg, a wine-glassful of light old East India sherry; shake well and strain in a champagne bowl glass, and drop in a few strawberries.

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